

•desserts•

poached pears, rolled in pistachio fennel pollen brittle, chestnut chocolate cream,
vanilla poached red grapes, fennel pollen meringues

PB&J, chilled peanut butter crème squares, white grape jelly, peanut tuile, grape sorbet

beignets, sweet goat cheese and black mission fig filled pastries, ruby port wine reduction

hazelnut tortamisu, chocolate cake, hazelnut mascarpone cream, espresso dipped lady fingers,
gianduja chocolate, espresso crème anglaise

lemon-yuzu sabayon tart, pine nut cornmeal crust, lemon confit, pine nut brittle ice cream, lemoncello granita

“whopper” torte, crispy malted shortbread crust, chocolate flan, caramel mousse, malted anglaise

hand made ice creams and sorbets, lace cookie “plate”
choose three ice creams or sorbets

artisan cheese quartet, Torta Peghera: apple chips, Fior di Noce: walnuts and castelvetro olive,
Blu di Lanzo: orange marmalade, Buche du Poitou: pear jam

desserts | 8.00

cheese plate | 14.50

pastry chef Eric Dale

•dessert wines• by the glass

2008 Gianni Gagliardo Moscato, La Morra | 10

2005 Far Niente Dolce, Napa | 25

2007 Jorge Ordonez Selection Especial Moscatel, Malaga | 11

2005 Chateau de Rolland Sauternes, Sauternes | 6

2006 Royal Tokaji, Hungary | 13

2004 Olivares Dulce Monastrel, Jumilla | 10

2007 Mission Hill Reserve Riesling Icewine, Okanagan | 16

2009 Banfi Rosa Regale, Italy | 9